
2017 WOOD COUNTY

FOODS, SMALL APPLIANCE & CAKE REVUE

Thursday, July 6, 2017

St. John's Church; Auburndale, WI

1:00 p.m.

Foods and Small Appliance Revue Rules

All entries are judged conference style by asking food preparation and nutrition questions. Exhibitors should be prepared to display one food time they have prepared; the recipe for the food item must be included.

1. Foods and Small Appliance Revue are open to Junior Fair youth grades 4-13 enrolled in a foods and nutrition project. Members may enter one item in each category. Premiums will be paid for all classes.
2. Younger Members (grades K-3) are also eligible to participate. Cloverbuds (grades K-2) will be judged together and receive a participation ribbon. Explorers (grade 3) will receive a placed ribbon. This does not count as one of their 6 projects for the fair.
3. **Print recipes on a 4" x 6" card.** They will be collected at the conclusion of judging. Be sure to put your name on recipe card. A booklet will be assembled and distributed to general leaders.
4. Prepare a favorite food according to a Foods Revue category and bring a **single serving** of it to the Foods Revue. Choose a recipe from your project book, a cookbook, magazine, etc. Ask your parents or project leader for help. Members can also find ideas in foods project literature.
5. Foods and Small Appliance Revue entries will be evaluated on general food appearance, texture, participant's appearance, creativity, knowledge of "My Plate" from the USDA (www.choosemyplate.gov), nutritional content of meal/recipe, as well as the specific items listed under each age division. Personal grooming, personal appearance, and food attractiveness are important parts in the total presentation.

Each participant must set up his/her own display. This will take place as a group when the judge so instructs. You can have your items in boxes or coolers behind you.

Foods Revue Categories

Grades K-2: Nutritious Snack—Bring one item used to prepare the food.

Grades 3-5: Creative Pizza—Bring one item used to prepare the food and appropriate place setting.

Grades 6-8: One Pot Main Dish—Bring one item used to prepare the food, appropriate place setting and table decoration.

Grades 9 & up: International Main Dish—Bring one item used to prepare the food, appropriate place setting, table decoration and a copy of a complete menu.

Small Appliance Revue Categories

Category for all grades (K-13) will be: choice of food made with a small appliance.

Food can be made with one of the following small appliances: blender, bread machine, waffle iron, microwave, toaster oven, crock pot, food processor, Panini press, George Foreman® grill or deep fryer, etc.

1. Display a single serving and one item used to prepare the food (do not bring small appliance as item used to prepare the food).
2. Tell what small appliance was used and how.
3. Know the food groups used in your food item.

Cake Revue Rules

All entries are judged conference style by asking technique questions.

1. Cake Revue is open to all members (grades 4-13) enrolled in a foods and nutrition project or cake decorating project. Younger Members (grades K-3) can also participate.
2. Cakes must be decorated out of baking pan and exhibited on sturdy board. No ruffles allowed on tray.
3. Cakes **MUST** be real, no forms or cardboard forms.
4. Members may only enter one cake.
5. Cake Revue entries are evaluated on creativity, skill level, cake appearance, and frosting colors.

Cake Revue Categories

Grades K-2: Decorate a cupcake or cookie

Grades 3-5: Decorate a cupcake or cookie; decorate flat 1 layer cake; decorate cake using your creative ideas

Grades 6-8: Decorate a cake (examples character, special occasion, gingerbread, etc)

Grades 9 & Up: Decorate a cake (examples character, special occasion, gingerbread, etc)

**For assistance in interpretation of the rules contact Kitty Bymers at
715-384-7989.**

**Registration for Foods, Small Appliance and Cake Revue is due
June 29, 2017, and should be done through 4honline.com**